

ORYXE.013A



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TC 1700

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : JORDAN, Frederick L. ) Group Art Unit 1714  
App. No. : 10/084,602 )  
Filed : February 26, 2002 )  
For : METHOD AND COMPOSITION )  
FOR USING ORGANIC, )  
PLANT-DERIVED, OIL- )  
EXTRACTED MATERIALS IN )  
FOSSIL FUELS FOR REDUCED )  
EMISSIONS )  
Examiner : Unknown )

INFORMATION DISCLOSURE STATEMENT

United States Patent and Trademark Office  
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Dear Sir:

Enclosed is form PTO-1449 listing references that are also enclosed. This Information Disclosure Statement is being filed before the receipt of a first Office Action on the merits, and presumably no fee is required in accordance with 37 C.F.R. § 1.97(b)(3). If a first Office Action on the merits was mailed before the mailing date of this Statement, the Commissioner is authorized to charge the fee set forth in 37 C.F.R. § 1.17(p) to Deposit Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: 11-1-2002

By: *Eric B. Ives*

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FORM PTO-1449

U.S. DEPARTMENT OF COMMERCE  
PATENT AND TRADEMARK OFFICEATTY. DOCKET NO.  
ORYXENG.013AAPPLICATION NO.  
10/084,602**RECEIVED**INFORMATION DISCLOSURE STATEMENT  
BY APPLICANTAPPLICANT  
Frederick L. Jordan

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## U.S. PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
	1.	2,818,417	12/31/57	Brown et al.			
	2.	3,018,247	01/23/62	Anderson et al.			
	3.	3,438,757	04/15/69	Honnen et al.			
	4.	3,524,909	08/18/70	Braus et al.			
	5.	3,655,833	04/11/72	Eggensperger et al.			
	6.	3,920,661	11/18/75	Ramey et al.	260	270	
	7.	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	8.	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
	9.	4,000,113	12/28/76	Stephen	260	45.8 N	
	10.	4,007,157	02/08/77	Ramey et al.	260	45.8 N	
	11.	4,051,102	09/27/77	Ramey et al.	260	45.8 N	
	12.	4,077,941	03/07/78	Stephen et al.	260	45.75 N	
	13.	4,081,475	03/28/78	Spivack	560	55	
	14.	4,089,842	05/16/78	Ramey et al.	260	45.75 C	
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	16.	4,191,682	03/04/80	Ramey et al.	260	45.8 N	
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	18.	4,207,229	06/10/80	Spivack	260	45.8 NT	
	19.	4,231,759	11/04/80	Udelhofen et al.	44	75	
	20.	4,270,930	06/02/81	Campbell et al.	44	71	
	21.	4,274,835	06/23/81	Jordan	44	1 SR	
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	23.	4,734,519	03/29/88	Dunski et al.	560	75	
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	25.	5,024,775	06/18/91	Hanlon et al.	252	52 R	
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EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
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29	4,504,499	3/12/85	Finnan, J.L.			

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EXAMINER INITIAL	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
						YES	NO
30	WO0179398	25/10/01	PCT	C10L	1/18		

## OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)

EXAMINER INITIAL	OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
31	"Oxidative Stability Index of Vegetable Oils in Binary Mixtures with Meadowfoam Oil," Terry, et al., United States Department of Agriculture, Agricultural Research Service, 1997.
32	Scita, G. (1992) "Stability of $\beta$ -Carotene under Different Laboratory Conditions". Methods in Enzymology, 213:175-185 Academic Press, Berkeley, CA
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42	Desobry et al. (1999) "Influence of Maltodextrin Systems at an Equivalent 25DE on Encapsulated $\beta$ -carotene Loss During Stroage" Journal of Food Processing Preservation 23:39-55
43	Selim et al. (2000) "Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices." Food Chemistry 71:199-206
44	Wagner, L.A. and Warthesen, J.J. (1995) "Stability of spray-dried Encapsulated Carrot Carotenes" Journal of food Science 60(5):1048-1053

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10/084,602**RECEIVED**INFORMATION DISCLOSURE STATEMENT  
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	45.	Desobry et al. (1998) "Preservation of $\beta$ -carotene from Carrots" <i>Critical Reviews in Food Science and Nutrition</i> 38(5):381-396
	46.	Jernas, B. (1981) "Study of the effect of some antioxidants on the stability of $\beta$ -carotene in an ointment containing extracts from <i>Flos arnicae</i> and <i>Herba calendulae</i> " <i>Herba Pol.</i> 27(1):39-43 Inst. Przem. Zielarskiego, Pozan, Pol. (Published in Polish)(Abstract)
	47.	Ochi et al. (1990) "Effects of tocopherols on deterioration of cookies blended with vegetables" <i>Nippon Shokuhin Kogyo Gakkaishi</i> . 37(1):39-44 Fac. Home Econ. Sci., Tokyo Kasei Univ., Tokyo, Japan (Published in Japanese)(Abstract)
	48.	Zhedek et al. (1970) "Tetrahydroquinone derivatives as feed antioxidants" <i>Sin. Issled. Eff. Khim. Polim. Mater</i> 4:283-8 (Published in Russian)(Abstract)
	49.	Zhedek et al (1971) "Synthesis and inhibiting properties of 3,4-dihydrosantoquin" <i>Zh. Prikl. Khim. (Leningrad)</i> 44(11):2599-600 (Published in Russian) (Abstract)
	50.	Alekseev et al. (1972) "Inhibition of $\beta$ -carotene oxidation in an aromatic solvent" <i>Izv. Akad. Nauk SSSR, Ser. Khim.</i> 2:312-16 (Published in Russian) (Abstract)
	51.	Alekseev et al. (1973) "Kinetics and mechanism of oxidation and stabilization of $\beta$ -carotene" <i>Vitam. Vitam. Prep.</i> 232-40 (published in Russian) (Abstract)
	52.	Zhedek et al. (1971) "Efficient search for new antioxidants as stabilizers of carotene in dehydrated feeds" <i>Fiziol.-Biokhim. Osn. Povysh. Prod. Sel'skokhoz. Zhivotn.</i> 232-41 (Published in Russian)(Abstract)

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